COOKING COMICALLY

ARE YOU GOING TO FLOOD EVERYONE'S FACEBOOK FEED WITH ULTIMATELY EMPTY STATEMENTS OF THANKFULNESS AGAIN THIS YEAR?
NO

ARE YOU "TOO OLD" TO JUMP INTO THAT PILE OF LEAVES YOU JUST RAKED UP?
NO

AM I GOING TO LET YOU SHOW UP TO THANKSGIVING DINNER WITH SOMETHING LAME?
****
NO

CAST IRON STUFF

Butter

2 Tbsp 30g

Cast Iron Pan

1 10 - 12in 25 - 30cm

THOSE THINGS YOU NEED

DRY STUFF

Baking Powder
1 Tbsp 15g

All-Purpose Flour
1 Cup 64g

Cornmeal
1 Cup 120g

Salt
1 Tsp 6g

WET STUFF

Sugar
2½ Tbsp 30g

Eggs
1

Canola Oil
¼ Cup 60ml

BUTTERMILK STUFF

Buttermilk
1¼ Cup 300ml

Baking Soda
½ Tsp 4g

TO BEGIN

DIG OUT YOUR CAST IRON PAN

IF YOU DON'T HAVE ONE, I HIGHLY RECOMMEND PICKING ONE UP

PLACE YOUR

PUT YOUR EMPTY CAST IRON SKILLET IN THE OVEN AND PREHEAT TO 375°F (190°C)

DRY STUFF

Baking Powder

1 Tbsp 15g

All-Purpose Flour

1 Cup 64g

Cornmeal

1 Cup 120g

Salt

1 Tsp 6g

PUT ALL THAT DRY STUFF IN A BOWL

AND MIX WELL

BUTTERMILK STUFF

Buttermilk
1¼ Cup 300ml

Baking Soda
½ T 4g

THEN THE BUTTERMILK STUFF GOES IN A BOWL AND GETS MIXED UP

SCIENCE BREAK!

YOU'RE PROBABLY WONDERING "WELL WHY NOT JUST THROW THE BUTTERMILK AND BAKING SODA IN WITH EVERYTHING ELSE?"

BAKING SODA REQUIRES ACIDITY TO ACTIVATE ITS LEAVENING PROPERTIES. THE BUTTERMILK PROVIDES THIS ACIDITY AND IT WORKS BETTER IF THEY ARE MIXED WITH EACH OTHER FIRST

THIS IS ALSO WHY, IF YOU ONLY HAVE REGULAR MILK, YOU SHOULD LEAVE OUT THE BAKING SODA AND REPLACE THAT AMOUNT WITH MORE BAKING POWDER

WET STUFF

*ALSO SEE NOTE 2

Sugar
2½ Tbsp 30g

Eggs
1

Canola Oil
¼ Cup 60ml

ADD THE REST OF THE WET STUFF TO A SEPARATE BOWL

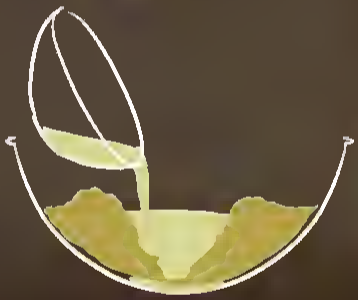
AND MIX IT UP

THEN POUR IN THE BUTTER MILK STUFF

AND MIX AGAIN

NEXT UP, AS YOU PROBABLY GUESSED...

MAKE A WELL IN YOUR DRY STUFF

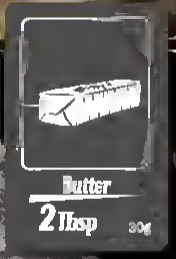


POUR YOUR WET STUFF INTO THE WELL

MOVE DRY STUFF FROM THE SIDES OVER TOP OF THE WET STUFF AND CONTINUE MIXING UNTIL COMBINED

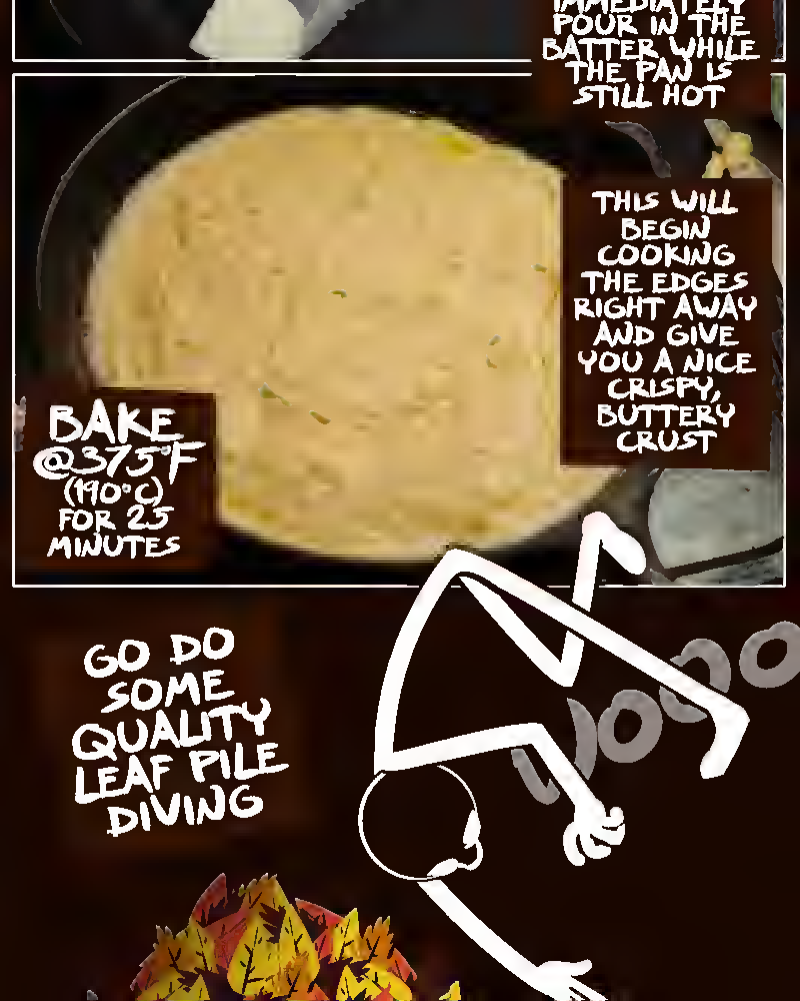
LOOKING GOOD

NOW SET THAT ASIDE AND GET OUT THE PREHEATED CAST IRON PAN

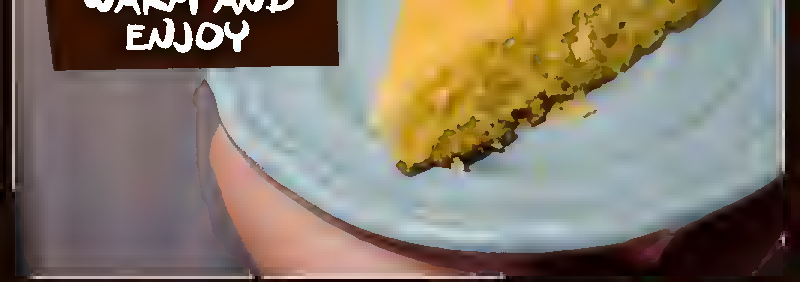


DROP IN THE BUTTER AND SWIRL IT AROUND WHILE IT MELTS TO COAT THE PAN WELL

THEN


IMMEDIATELY POUR IN THE BATTER WHILE THE PAN IS STILL HOT
THIS WILL BEGIN COOKING THE EDGES RIGHT AWAY AND GIVE YOU A NICE CRISPY, BUTTERY CRUST
BAKE @375°F (190°C) FOR 25 MINUTES
GO DO SOME QUALITY LEAF PILE DIVING

DONE
SLICE, SERVE



THE NOTES

- If you don't have a cast iron pan, just use a regular 9" square pan. You won't get as crispy of a crust, but it should still be good.

- You can also look up recipes to make buttermilk yourself using regular milk and lemon juice (hence the acidity).

- Cast iron pans are a pretty good investment. They last forever and only get better as they are used. People tend to overblow how much you need to do to take care of the pans. Pretty much just wipe it out with a damp cloth (don't wash them) after every use and make sure it's dry when storing to keep the rust away and that's about it.

AND AS ALWAYS

THANK YOU FOR READING

PLEASE CONSIDER SUPPORTING ME ON

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